

Tier One Holiday Cocktail Reception Menu

\$67 PER PERSON, GROUPS OF 50 OR MORE

PRICE INCLUDES ONE STATIONARY HORS D'OEUVRES, FOUR PASSED HORS D'OEUVRES, ONE CARVING STATION, TWO PASTA STATIONS, A HOLIDAY VIENNESE TABLE & COFFEE & TEA STATION

STATIONARY HORS D'OEUVRES

PLEASE SELECT ONE (1)

NEW ENGLAND CHEESE DISPLAY

Brie, Vermont Cheddar, Buttermilk Blue, Manchego & Vermont Goat Cheeses.

Served with Grapes, Dried Fruits & Nuts.

CHARCUTERIE DISPLAY

A Selection of Imported & Domestic Meats with Mustards & Pickles.

Served with Crackers & Fresh Baguette.

VEGETABLE CRUDITÉS

Tomatoes, Squashes, Mushrooms, Sweet Bell Peppers, Carrots & Cucumbers.

Served with Seasonal Dips.

TAPAS DISPLAY

Chickpea Salad, Hummus, Tzatziki Dip, Marinated Olives, Tomato & Feta Salad.

Served with Pita Chips.

FRESH FRUIT DISPLAY

Sliced Melons, Pineapple, Kiwi, Watermelon, Mixed Berries

PASSED HORS D'OEUVRES

PLEASE SELECT FOUR (4)

POACHED SHRIMP

Bloody Mary Cocktail Sauce

PORK BELLY BITES

Cider Gastrique

CHICKEN SATAY

Spicy Peanut Sauce

BACON WRAPPED SCALLOP

Honey Mustard Glaze

PETITE LOBSTER TACO

MINI FALAFEL

Tzatziki

PORK & MUSHROOM POTSTICKER

BALSAMIC VEGETABLE SPIEDINI

LOBSTER MAC N CHEESE

ASSORTED PIZZETTAS

TOMATO WATER SHOOTER

Bacon, Basil

FRIED SHRIMP

Citrus Aioli, Corn Relish

BACON WRAPPED BEEF TENDERLOIN

GOAT CHEESE & LEEK STUFFED MUSHROOM

CAPRESE SALAD

Crostini

BLT CROSTINI

Crispy Prosciutto, Frisée, Cherry Tomato, Garlic Aioli

PROSCIUTTO, PEPPADEW & MOZZARELLA SPIEDINI

MUSHROOM ARANCINI

Tomato Jam

THAI CHICKEN & CASHEW SPRING ROLL

CARVING STATION

PLEASE SELECT ONE (1)

Served with Chef's Selection of Seasonal Starch & Vegetable, House Baked Rolls & Butter

SLOW ROASTED SIRLOIN OF BEEF

Horseradish Cream & Red Wine Au Jus

MAPLE & BROWN SUGAR GLAZED PORK LOIN

Bourbon Raisin Gastrique, Spiced Pear Chutney

SAGE ROASTED TURKEY BREAST

Cranberry Sauce & Turkey Gravy

SMOKED COUNTRY HAM

Pineapple Clove Compote & Maple Mustard

ROSEMARY & GARLIC RUBBED LEG OF LAMB

Lamb Jus & Chimichurri

PASTA AL DENTE

PLEASE SELECT TWO (2)

Includes Caesar Salad & House Made Focaccia

ORECCHIETTE

Roasted Chicken, Broccoli, Arugula, Cherry Tomatoes, Parmesan, Basil Cream

GARGANELLI

Roasted Winter Squash, Mushrooms, Kale, Brown Butter Sage Cream

BAKED RIGATONI

Italian Sausage, Tomato Sauce, Mozzarella, Basil

PENNE

Gorgonzola Sauce, English Peas, Walnuts, Parmesan, Prosciutto

POTATO GNOCCHI

Braised Short Rib, Mushrooms, Cipollini Onions, Arugula

CAMPANELLE SCAMPI

Roasted Baby Shrimp, Tomatoes, Garlic Butter, White Wine, Parsley

HOLIDAY VIENNESE TABLE

An Array of Pasties to include Decadent Cakes, Seasonal Fruit Desserts, Bars, Mousses, Petit Fours & French Macaroons

EXACT GUEST COUNTS MUST BE PROVIDED SEVEN (7) DAYS PRIOR TO EVENT